## SNACKS

APERITIVO (FOR 2) (G,L,M) 310
Charcuteries, aged cheese, arancini, tuscany dip, grissini, artichoke, cantaloupe & foccacia

VALENCIA MANDLAR (N) 70

OLIVES 70

ARANCINI (G,L,M) 160
Arancini with mushrooms, truffle, parmesan & roasted corn dip

CALAMARI FRITTI (G) 140
Fried calamari with aioli & lemon

CARCIOFO ”TEMPURA” (G) 130
Tempura-fried artichoke with salsa verde

## STARTERS

INSALATA MISTA (G) 75
Parmesan, tarragon dressing & pane cruton

STRACCIATELLA FAGIOLI GRIGLIA (N,L) 160
Grilled green beans with stracciatella, romesco sauce, olives, almonds & lemon

STEAK TARTARE (N,M) 195/315
Beef tartare with chili and cognac mayonnaise, pommes allumettes, pickled red onion & almonds
Large steak tartare is served with ”Épice Mytsiq” fries

TONNO CRUDO (N) 170
Tuna with avocado, basil nuoc cham, wasabi cress & pistachio

## PIZZETAS

MARGHERITA (G,L,M) 150
Burrata, tomato, basil & extra virgin olive oil

BLEAK ROE (G,L,M) 195
Bleak roe, fior di latte, pommes paille, salted lemon & dill

’NDUJA (G,L,M,N) 160
Fior di latte, spicy ’Nduja, arugula, honey & walnuts

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## PASTA

SPAGHETTI ALLE VONGOLE (G,L,M) 295
Spaghetti with mussels, white wine, tomato, garlic, chili & parsley

SPICY VODKA FUSILLI (G,L,M) 265
Fusilli in tomato sauce with chili, vodka, parmesan & cream. Topped with stracciatella

RAGÚ DI CERVO (G,M) 265
Pappardelle with venison ragù, gremolata & pecorino

## MAINS

PESCE ”BOUILLABAISSE” (M) 350
Baked char with tomato and saffron sauce, mussels, broccolini, kale & potatoes

ENTRECÔTE 200 G (M) 475
Served with mushrooms, spinach, pepper sauce & potato gratin

PORK CHOP (G,M) 295
Pan-fried pork chop with endive salad, pangrattato, red wine sauce with cherries & fried potatoes

## SIGNATURES

SALAD NIÇOISE 330
Classic tuna salad with french dressing, beans, olives, anchovies & egg

DC CHEESEBURGER (G,M) 285
Beef chuck burger on a brioche bun with pickles, truffle mayonnaise,
salad, fried onion rings & ”Épice Mystiq” fries

POLLO FRITTO (G,M) 285
Fried chicken on toasted brioche with XO tomato salsa, aioli, ”Épice Mystiq” fries & banderillas

## DESSERT

TIRAMISÙ ”VILLA DAHLIA” (G,L,M,N) 150
Mascarpone mousse with pistachio, raspberries, Savoiardi biscuits & pistachio

TARTE TATIN (G,L,N) 145
Baked apple with caramel sauce, puff pastry, salted caramel gelato & hazelnuts

MADELEINES (G,M,N) 160
Almond sponge cookies in Madagascar vanilla & sugar, served with crème chantilly

GELATO 80
Choose between vanilla (L,M), coconut (L,M), salted caramel (L,M), chocolate, or mango sorbet

CANNOLI (G,L,M,N) 70
Filled with chocolate mousse & topped with pistachios

ITALIAN NOUGAT PRALINE (L,M,N) 35

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